



# CLUB *Italia*

BANQUET AND CONFERENCE CENTRE

## **\$80.00 per person Wedding Package**

**Inclusive of:**

**One hour Butler Style Hors d'oeuvres and Four Course Sit Down Dinner**

**Complete 5 hours Deluxe Bar Package**

**White, Black, or Ivory floor length Table Linens and choice of coloured Napkins**

**Choice of Chair Cover Colors**

**Plus HST and admin fee**

### **DELUXE WEDDING BAR PACKAGE**

**Premium Liquors**

(Rye, Scotch, Beefeater Gin, Appleton Rum & Vodka)

**Liqueurs**

(Amaretto, Sambuca, Amaraula Irish Cream, Peach Schnapps & Brandy)

**Assorted Domestic Beers**

(Coors Light, Labatts Blue, Canadian, Bud Light, Miller Genuine Draft)

**Selection of House Red and White Wines**

(Includes 2 Bottles of Wine Service per table of 8 with Dinner)

*Choose your Red and White Wine from the following selection :*

**Red Wine Options:** Colio RED wine ,Donnini Merlot, Peller Estates Cabernet Merlot, Jackson Triggs Cabernet Sauvignon

**White Wine Options:** Colio White wine , Trebbiano Chardonnay, Peller Estates Chardonnay, Peller Estates Riesling, Jackson Triggs Pinot Grigio

## **Hors D'Oeuvres**

Choose three (3) cold Canapés and three (3) hot Hors d'oeuvres to be served butler style throughout the cocktail hour

### **COLD HORS D'OEUVRES**

Prosciutto Bread stick Wrapped with Prosciutto  
Chicken Salad Served in a Filo Cup  
Shrimp Salad Sandwiches  
Filo cup with Goat Cheese, and Sundried Tomato tapenade  
International Cheeses and crackers  
Caprese Salad Skewers  
Crab Cakes  
Mini Caesar Bites  
Basil and Feta Tomato Bruschetta  
Fruit Kabobs  
Cheese Kabobs

### **HOT HORS D'OEUVRES**

Breaded Captain Shrimp  
Bacon Wrapped Water Chestnut  
Mini Barbeque Meat Balls  
Oriental Vegetable Spring Rolls  
Spinach and Cheese Mini Quiche  
Chicken Teriyaki Bites  
Mixed Battered Vegetables  
Coconut Shrimp  
Bacon Wrapped Shrimp  
Artichoke Parmesan Crostini  
Herbed Goat Cheese Stuffed Mushrooms  
Antipasto Pizza  
Creamy Mushroom Tartlets

**Choose one of the following antipastos, served individually plated:**

**Traditional Antipasto**

Prosciutto, Melon, Giardiniera, Bocconcini, Mixed Olives

**Antipasto "Classico"**

Prosciutto, Melon, Roasted Red Peppers, Marinated Eggplant, Bocconcini, Mixed Olives

**Modern Antipasto**

Prosciutto, Honey Dew Melon, Marinated Asparagus, Marinated Mushrooms, Olives, Caprese Salad

**Choose one of the following pastas, as well as your choice of sauce, served individually plated:**

Penne Rigate

Gemelli

Spaghetti

Fettuccini

Rotini

Rigatoni

**Any option topped with either of the following sauces:**

Club Italia's Signature Tomato Basil Sauce

Homemade Alfredo Sauce

Rose Sauce

Al Olio

Sundried Tomato

Margarita

Vodka Sauce

Pesto Sauce

Primavera Sauce

Arriabiatta Sauce

## Choose one of the following entrees:

### **Sautéed Breast of Chicken**

A fresh 6 oz chicken breast lightly coated with flour sautéed and topped with your choice of sauce

### **Chicken Ballotine**

Fresh boneless 6oz chicken breast, stuffed with prosciutto and provolone cheese, lightly breaded, pan fried than baked until golden brown, served with a brandy cream sauce

### **Stuffed Chicken**

A tender juicy 6 oz chicken breast stuffed with sharp Asiago cheese, roasted red peppers and asparagus, lightly breaded, pan fried than baked to perfection, served with a white wine cream sauce

### **Chicken Florentine**

A fresh 6 oz chicken breast stuffed with fresh spinach and parmesan cheese, hand breaded, pan fried and baked until golden brown, served with a white wine cream sauce

### **Stuffed Chicken Supreme**

A fresh 6 oz chicken supreme stuffed with sundried tomatoes, prosciutto, and parmesan cheese, baked until golden brown, served with a white wine cream sauce

### **Veal Marsala**

4 oz grain fed cutlet lightly breaded, pan fried, topped with a marsala cream sauce

### **Veal Parmesan**

4 oz grain fed cutlet lightly breaded and topped with our signature tomato sauce and mozzarella cheese

### **Veal Cutlet**

4 oz grain fed cutlet lightly breaded and topped with a fresh lemon wedge

### **Stuffed Veal Roulate**

Rolled veal cutlet stuffed with prosciutto, pancetta, sage, soft bread, and bacon

### **Pork Tenderloin**

Sliced tenderloin served with caramelized red onions and a peach chutney sauce

### **Stuffed Pork Tenderloin**

Stuffed with an apple sage dressing

### **Pork Chop**

6 oz chop, baked or grilled to perfection

### **Salmon Filet**

Tender salmon baked to perfection and drizzled with a creamy dill sauce

### **Sole Filet**

Flaky sole baked to perfection and garnished with a fresh lemon wedge

ALL options served with your choice of roasted or mashed potatoes, two seasonal vegetables, as well as spring mix salad topped with tomatoes, cucumbers, shredded carrots and our homemade balsamic vinaigrette dressing.

**Choose one of the following desserts, served individually plated:**

**Chocolate Tartufo**

Chocolate Ice Cream lightly dusted with Cocoa garnished with Fresh Berries and a Mint Leaf

**Ice Cream Crepes**

Vanilla Ice Cream surrounded by a homemade Crepe Pastry, drizzled with your choice of Sauce and garnished with Fresh Berries

**Caramel Apple Blossom**

Individual Caramel Apple Pie served warm alongside Vanilla Bean Ice Cream

**New York Style Cheesecake**

Topped with your choice of Raspberry, Chocolate, Blueberry, or Cherry sauce and a dollop of Whipped Cream

**Amaretto Tartufo**

Vanilla and Pistachio Ice Cream rolled in a crunchy outer layer

**Two Tone Lemon Raspberry Sorbet Tower**

Lemon Ice on top of a Raspberry Sorbet base garnished with Fresh Berries, and Raspberry Sauce

**Lemon Drop Desert**

Refreshing lemon ice cream top of a vanilla cookie with fresh lemon compote, covered in white chocolate

All options served with fresh brewed Coffee & Tea

**Additional Charged Upgrades**

**Pasta Dishes**

Homemade Manicotti add \$2.00 per person

Jumbo Cheese Ravioli add \$2.00 per person

Homemade Lasagna add \$2.00 per person

**Entrees**

Prime Rib add \$2.00 per person

Veal Chop add \$3.00 per person

Petit Beef Tenderloin entrée add \$4.00 per person

*\*All packages are customizable, pricing may vary\**